



Winery: Lagar d'Amprius	Winemaker: Jorge Navascués	Wine: Lagar d'Amprius Kolenda	
Alc% Vol: 14,50°	pH: 3,6	Total Acidity: 5,4g/l	Residual Sugar: 2,06 g/l



VINTAGE 2016

2016 was a year of great meteorological incidents that stood out in the normal course of the Mata-rraña area. A moderate winter with some punctual day of low temperatures that let recover the vines part of the effort made. The spring months passed with very little rainfall and mild temperatures but somewhat higher than average. The sprouting was advanced about 15 days to the average dates. The development of the plant followed the normal course presenting a good vegetative state. From the beginning of spring and until the end of the productive cycle the bunches developed with a very marked lack of rainfall. These factors determined a poor harvest, barely 800 gr./cepa. The collected fruit was of great quality and perfect health. The must that came from this grape is of an intensity of color and aromas that position it as excellent, resulting in an aromatically intense and fresh wine, with a very interesting natural acid-alcohol balance that will mark a very positive evolution with the passage weather.



GRAPE VARIETIES

Lagar d'Amprius Kolenda is gewürztraminer 100%. The four-year-old vines are specially cared for to obtain excellent quality fruit. The extreme limitation of production, this time due to climatic circumstances, ensures that all the incipient potential of the strains transmits it to such limited production. All vineyards are owned by the company Amprius Lagar, S. L.



VINIFICATION AND BOTTLING

The harvest is always done at night, looking to collect the grapes at the lowest possible temperature. To avoid excessive oxidation and with the aim of cooling the grapes, dry ice is used during the journey from the tractors to the winery. Once in the cellar, after gently destemming and squeezing the grapes, a film maceration is carried out at a low temperature of 8°C, for 12 hours. Fermentation takes place in stainless steel tanks for 12 days at a constant temperature of 14-16°C. Once the alcoholic fermentation has concluded, the wine remains with its own lees for a minimum of 4 months, during which weekly batonages are carried out. Afterwards, the wine is clarified and filtered respecting to the maximum the virtues of the wine and proceeds to its bottling. It is a wine that presents a positive evolution in the bottle for at least two years.



TASTING NOTES

White wine of golden yellow color, bright, medium intensity, medium density and glyceric tear. Very clean.

The nose is clean with a medium-high intensity. The wine is in a youthful moment and it reflects it through very fresh aromas of lychee, grape and pear, and also with marked floral aromas, especially of roses and acacia flowers very typical of the variety. After this first impression, touches of peach and banana appear, as well as aromas of green olives and romero. It is a very spicy wine, with hints of white pepper, cardamom and cumin.

In the mouth it is dry, medium acidity, medium body and well integrated alcohol. The passage through the mouth is tasty and very fresh.

In the retronasal aromas of lychees and rose, with a slight touch of white pepper and curry (turmeric). The final taste is long and spicy of medium-high complexity, with a characteristic bitter taste that remains and reflects the purity of the variety.



FOOD PAIRING

Good pairing with vegetable dishes cooked on the grill, sautéed or baked. Also with grilled or grilled white fish, cod, sole or monkfish, and very original with spicy white meat dishes like chicken curry or lamb with honey.



CONSUMPTION

Best served at 14°C in "Borgogna" glass.



Amprius Lagar S.L.

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